

# National Cannery Association

WASHINGTON, D. C.

Information  
Letter



For N. C. A.  
Members

Membership Letter No. 34.

October 6, 1923.

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## N.C.A. Board of Directors to Meet at Chicago.

It is expected that there will be a meeting of the Board of Directors of the National Cannery Association early in the first week in November.

## Regarding the Labeling of "Shoe Peg" Corn.

In reply to an enquiry addressed to the Bureau of Chemistry by the National Cannery Association, asking whether whole grain corn, cut from any variety of seed, could be labeled "Shoe Peg", R.B.Dunbar, Acting Chief, writes as follows:

"In giving consideration to this question we have consulted with the Bureau of Plant Industry. The information we have acquired from that Bureau and from other sources indicates that the term "Shoe Peg" is properly applied to all long, narrow grain corn, and that from a horticultural standpoint, the term has a very definite meaning. The mere packing of corn in the whole grain style would not justify the use of the term 'Shoe Peg' on varieties other than those belonging to the long, narrow grain type, such as Country Gentleman, No Plus Ultra, and Morse Golden Cream".

## Getting Ready for 1924 Canned Foods Week.

Indicative of the interest in the forthcoming National Canned Foods Week, is the following letter received from a leading wholesale grocer in one of the large cities of Massachusetts:

"We are interested in a campaign for 1924 Canned Foods Week. The 1923 campaign in our city was not carried out in a manner satisfactory to us, as the work of preparing the campaign in our city was started too late. We did not get the publicity which we felt we were entitled to. This year we have already



started and have been promised by the local newspapers their cooperation and we desire to get all the advertising matter that we possibly can obtain in order to make this Canned Foods Week a big success.

"We would appreciate receiving from you any suggestion that you may care to give us in order to help us put this across 100%."

Public Health Service to See Canning Research Exhibit.

A feature of the meeting of the American Public Health Association in Boston the week of October 8th will be the exhibit of the United States Public Health Service which attracted favorable attention at San Francisco at the annual convention of the American Medical Association, and which was awarded first certificate of merit. Dr. J.C.Geiger, of Chicago, will again be in charge of the exhibit, which, among other things, portrays the research work which has been financed by the National Cannery Association, both regarding alleged ptomaine poisoning and botulism.

Dr. W.D.Bagelow, as Chairman of the Committee on Problems of Canning, is scheduled to present a report of that committee. It is expected that there will be a discussion of food inspection, and this will be participated in by Mr. H.M.Loomis, of the National Cannery Association.

Doctor Jewyer's Statement Reaches France.

The following letter has been received from Mr. E.Biardot, long with the Franco-American Food Company, to the National Cannery Association:

"I have just read in the New York Herald about your protestation, and note that you have obtained from the doctors who attended Mr. Harding the statement that they exonerate canned foods from anything concerning his death. Congratulations!

"As an old canned foods manufacturer, I am still interested, and was disgusted how the inference had run through the press, even small local newspapers in the South of France having printed it."

European Food Control Official Here.

Dr. Gerald Leighton, Medical Officer for Foods of the Scottish Board of Health, is in this country attending the International Dairy Congress. Doctor Leighton had charge of the investigation of the outbreak of botulism which occurred at Loch Maree, Scotland, a year ago, as a result of eating improperly processed potted meat put up in Scotland.

While here he visited the N.C.A. Research Laboratory and arrangements were made, at his request, for him to visit several typical American canneries. He is greatly interested in the methods employed in canning in the United States and especially in the precautions that have been taken to prevent the possibility of botulism.

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They Come from Everywhere.

By way of showing the diversified number of visitors who call at the National Cannery Association headquarters in Washington, it was interesting to note last Wednesday morning that at the same time there were present a food official from Switzerland, a chemist from Honolulu, a member of the Public Health Service from Chicago, a canner from Baltimore, a food official from Texas, and a prominent business man from New York City, interested in the canning industry.

These gentlemen did not come as the result of a called meeting, but happened to all drop in at about the same time.

United States Marine Corps in the Market for Canned Foods.

Bids will be opened at the Office of the Quartermaster, U.S.M.C. Washington, D.C., at 11 a.m., on October 19, 1923, under Schedule No. 170, on the following canned commodities:

For delivery to Depot Quartermaster, Philadelphia: 100 cases No. 10 cans sweet potatoes; 150 cases No. 10 cans spinach; 100 cases No. 10 cans pumpkin; 75 cases No. 2½ cans apple sauce; 400 cases No. 10 cans sauerkraut; 50 cases No. 3 cans sauerkraut; 235 cases 5-lb. tins seeded raisins.

For delivery to Depot Quartermaster, Hampton Roads, (Sewell's Point) Virginia: 600 cases No. 10 cans sweet potatoes; 500 cases No. 10 cans apples; 1,600 cases No. 2½ cans apples; 750 cases No. 10 cans sauerkraut; 240 cases No. 3 cans sauerkraut.

For delivery to Post Quartermaster, Parris Island, (Port Royal) South Carolina: 50 cases No. 10 cans pumpkin; 200 cases No. 10 cans sauerkraut; 25 cases No. 3 cans sauerkraut.

For delivery to Post Quartermaster, Quantico, Virginia: 400 cases No. 10 cans sweet potatoes; 400 cases No. 10 cans spinach; 400 cases No. 10 cans pumpkin; 500 cases No. 10 cans sauerkraut; 50 cases No. 3 cans sauerkraut; 250 cases No. 10 cans apples; 360 cases No. 2½ cans apples; 60 cases 5-lb. tins seeded raisins.

Canners interested should communicate with The Office of the Quartermaster, U.S.M.C., Navy Building, Washington, D.C., and request blanks for bids on the above requisitions.

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